

美国肯德基家乡鸡

菜谱 MENU

套步 • 两块步 两块鸡 鸡汁土豆糊 菜丝沙拉 面包 • 三块步 三块鸡 鸡汁土豆糊 菜丝沙拉 面包 便步 • 两块装 两块鸡, 面包 • 三块装 三块鸡, 面包	COMPLETE MEAL 2 Piece Meal 2 pieces of chicken Mashed potato with chicken gravy Coleslaw Bun 3 Piece Meal 3 pieces of chicken Mashed potato with chicken gravy Coleslaw Bun LIGHT MEAL 2 pieces of chicken, bun 3 pieces of chicken, bun	家乡鸡美食 五块装 经济装(九块) 小桶(十五块) 大桶(廿一块) 小吃 菜丝沙拉 鸡汁土豆糊 鸡汁 面包	CHICKEN ONLY 8 pieces Thrift plate (9 pieces) Bucket (15 pieces) Barrel (21 pieces) SIDE ITEMS Coleslaw Mashed potato with chicken gravy Chicken gravy Bun	冷饮 百事可乐 七喜柠檬水 美年达橘子水 啤酒 热饮 花茶 咖啡 红茶 热奶 甜点 新代 (菠萝、山楂、杨梅) 冰淇淋	COLD DRINKS Pepsi-Cola 7-Up Mirinda Orange Beer HOT DRINKS Chinese tea Coffee Tea Hot milk DESSERTS Sundae Ice-cream
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簡 介

来今雨轩饭庄建於一九一五年。座落在北京中山公园内西侧。主体建筑具有浓郁的古典色彩。庭院内花草环绕、假山、小桥、喷泉、瀑布相映成趣。沿叠翠廊拾阶而上，凭栏远眺，只见古树苍苍，故宫、人大会堂等建筑掩映在苍松翠柏之中，风景极为优雅。

“来今雨轩”当年的匾额是民国总统徐世昌所书。新的匾额为 中国佛协主席赵朴初先生所书。它的命名包括下面一段典故：唐朝诗人杜甫在京城长安闲居时，曾受到皇帝（唐玄宗）的赏识。这时，一些人看到杜甫得官有望，便都争着和他交朋友，却不料杜甫并没有做官，而且日渐穷困，这些新结识的朋友就再也不和他交往了。天宝十年秋，一个阴雨连绵的季节，诗人贫病交迫，这时却有一个姓魏的朋友冒雨来访，这使杜甫很受感动，作《秋述》诗一首以示谢意。诗前有小序：“秋，杜子卧病长安旅次，多雨生鱼，青苔及榻。常时车马之客，旧雨来，今雨不来……”。表述了交朋友应重在友谊。从此“旧雨”、“今雨”就成了老朋友、新朋友的代称。“来今雨轩”这个名字就是取新结识的朋友们怀着真挚的友情来此欢聚一堂之意。

来今雨轩以经营红楼菜肴和川贵风味菜肴为主。其中红楼肴饌先后於一九八三年和一九八七年两次经国内著名红学家鉴定，并获科技进步奖。

红楼肴饌不仅反映了我国明末清初各阶层及民间的饮食风俗习惯，也体现了祖国传统医学食疗营养作用及食物的药用价值。红楼肴饌在色、香、味、型、器、养、精、雅等方面更是堪称一绝，充分反映了我国传统烹饪技艺的精湛和高超。诚恳欢迎中外各界宾客光临惠顾。

A Brief Introduction

Lai Jin Yu Xuan Restaurant, built in 1915, is situated in western Zhongshan park. Its central architectural style features strong traditional Chinese design elements. The garden inside the courtyard is embellished with decorative rock outcroppings, bridges, fountains, waterfalls, grass and flowers, collectively providing a delightful contrast. Walking along the Jade Corridor up to the second floor of the main building and looking out into the distance, one catches glimpses of ancient trees, the imperial Forbidden City, the Great Hall of the People and other buildings in the traditional Chinese style hidden amongst clumps of trees. The scenery is indeed picturesque.

The inscribed characters "Lai Jin Yu Xuan", on the original board were written by Xu Shichang, then President of the Republic of China. The calligraphy on the new board was penned by Mr. Zhao Puchu, Chairman of the China Association of Buddhism. The inscription alludes to the following incident: When Du Fu, a well-known poet of the Tang Dynasty (AD 618-807) lived in Xi'an, (then China's capital city), he was much appreciated and favored by the Emperor Xuanzong because of his superb literacy works. Seeing that the poet was most likely destined to have a career in the imperial service, a number of people became very eager to make his acquaintance and associate with him. However, to their disappointment, Du Fu did not become an official of the imperial court. On the contrary, his fortunes became poorer and poorer. As a result, his new "friends" all soon stopped seeing him. One rainy day in the Tianbao period when Du Fu was in poor health and living in poverty, an old friend named Wei came to see him. His unsolicited call, motivated only by true friendship deeply moved the poet. To show his gratitude, Du Fu wrote a poem entitled "On Autumn", to which a preface is attached, reading "This autumn, Du Fu, resident in Chang'an (Xi'an) is sick in bed. His misery is increased by the incessant rain which has turned the floor under his bed mossy. Of the people who had frequented this place, only the old rains come now, not the new ones...". Since that time, "the old rains and new rains" have often been used as an expression, meaning "old friends and new friends". "Lai Jin Yu Xuan" actually means a place where new friends get together in the true spirit of friendship.

Lai Jin Yu Xuan Restaurant mainly serves dishes described in the famous classical Chinese novel, The Dream of the Red Chamber and those in the Sichuan and Guizhou styles. The former, which is also known as Red Cuisine was twice acknowledged by Chinese specialists on The Dream of the Red Chamber and it has also won the prestigious Science and Technology Progress Award.

Red Cuisine not only reflects the dietary habits and customs of Chinese people from all walks of life between the late Ming and the early Qing dynasties, but also embodies the functions of dietary therapy — an adjunct of traditional Chinese medicine that emphasizes the medical value of foodstuffs. The cuisine is unique in terms of its color, taste, style, refinement, delicacy, healthfulness as well as its style of presentation (tableware, etc.). Thus, Red Cuisine fully reflects the exquisite skills of traditional Chinese cooking. We welcome friends from both home and abroad to visit Lai Jin Yu Xuan and sample our food in a classical Chinese setting.

簡単な紹介

来今雨軒料理園は一九一五年に建てられ、北京中山公園の中の西側にあります。その主體建築は濃厚な古典風格をもっており、庭園内は草花にとり囲まれ、假山、人工池、噴水、小橋があつて趣きに満ち溢れています。疊翠廊に沿つて二階により、欄杆にもたれて眺めると、ぼうぼうたる古木、故宫、人民大会堂などの建物は層々とした林の中に點在しています。風景は極めて優雅です。

昔、来今雨軒の額縁は民國年代の徐世昌大統領が書いたもので、今の新しい額縁は中國佛教協會の主席の趙樸初がお書きになったもので、来今雨軒という、こういう古典的物語りがありました。盛唐時代の詩人である杜甫が鄧の長安で仕事もなくごろごろした時に、唐玄宗皇帝のお目にかかり度ならぬ呼ばれて天下を治める難縁がなされました。そのきたくさんの貴族たちが羨しがつて杜甫はいつか必ず隆い官職に拔擢されるに違いないと思われ一齊にきそつて杜甫とともだちになれますよう彼の家にお伺いしましたけれど、はからずも杜甫は官位につかずばかりでなく、却つて一層貧しくなりました。これら新しくできたともだちもついに彼とつき合ひをしませんでした。天寶十年の秋ある霖雨は降りつづく日、詩人はびようきで身も起きなくなり、ちやうどその時縁という舊い友人が雨の中をすつかり濡れた雨の中にも拘わらず尋ねてきたのでした。深い感慨に打たれて詩一連をつくり感謝の意を表しました。雨の前には秋、杜子が長安に病がし、多雨のため土に魚が生え、青い苔が床に及び、門前の車馬来る客が舊い知己雨の中を來、今雨つまり今の新しいともだちは來なくなるという元の句は舊雨來、今雨來らざりけりとなっています。

来今雨軒は主として「紅樓料理」と四川、貴州料理をいなんています。中でも紅樓料理はそれそれ一九八三年と一九八七年に二回《紅樓夢》専門家が評定された、目出度「科學進步賞」という國家レベルのお褒めをいただきました。

紅樓料理はわが國の明の末期と清の初期に各階層及び民間の食事風俗を反映したばかりでなく、祖國の傳統の醫學からの食療の役割並びに食物藥の甲斐をも持っています。おかずは、色、香、味、型、皿、精、雅などの面でも口にしたら絶口してほめたえと「絶」となっています。傳統的「割烹」として黨に升りすぐれた、藝を十分に表わしたものでございます。



安華城大酒樓

AnHuaCity Restaurant

好客之都情自濃

Profound Affection Comes From Hospitality

北京飯店A座首層新開五星級標準的安華城大酒樓，屬京城超一流檔次，主理港澳潮粵大菜，口味獨到、頂級享受，在此就餐顯高貴之身份，品天下之佳肴。安華城宗旨是：“盤王府金街之寶地，獲京都名豪之貴客”。

隨時恭候，大駕光臨。

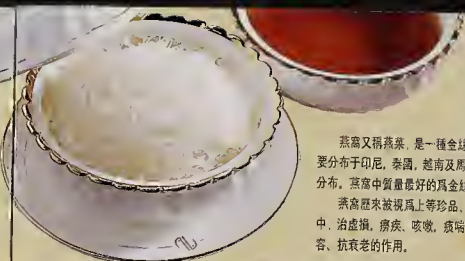


The newly opened An Huo City Restaurant inside the prominent 5 stor Beijing Hotel is a world-class luxurious dining restaurant in Beijing. We featured Cantonese, Chiu Chow and Macao gourmet cuisine prepared at the highest level of taste and uniqueness. We want your dining experience at An Huo City Restaurant to be true reflection of your outstanding status and distinctive life style. Our motto is "To Serve the Best with the Best at the Best Place".

Your presence will be a great honour for us.



北京飯店A座首層 訂座電話：65233888 65137766—3888



燕窩又稱燕菜，是一種金絲燕的巢，以金絲燕的唾液所結而成。主要分布於印尼、泰國、越南及馬來群島一帶，我國的海南島等沿海也有分布。燕窩中質量最好的為金絲燕窩，官燕也是其中的上品。燕窩經來被認為上等珍品，其營養價值極高，有滋陰養顏、益氣補中、治虛損、療疾、咳嗽、痰喘等功效。尤其對女士更能起到養顏、美容、抗衰老的作用。

Bird's nest is also named Nest Dish, which is the nest of Collocalia (also named Swiftlet or Walei in Indonesia) that is formed by Collocalia's saliva. It originates from Indonesia, Vietnam, Thailand, Malaysia isles, and also some coastal area in Hainan Island of China. The best bird's nest is Bloody Collocalia's Nest and Imperial Bird's Nest. Bird's nest has been treated as high valued food for years, which is nutritious, anti-aging and beautifying especially for females, and also brings healthcare effects to weakness, fatigue, cough, humid asthma etc.

魚翅是大鯊魚身上的翅，產地多集中於印度洋、大西洋、日本和中國沿海一帶，由於鯊魚本身種類較多，加上生長部位和加工製作方法的不同，品種上就有翅翅、背翅、翼翅、尾翅及勾翅之分，以勾翅及背翅為佳。又以翅針為長，質地厚實為其中的上品。

魚翅含有豐富的維他命元素和鐵、磷等礦物質及有機膠質，對促進人體血液循環、養顏滋補、增強活力有顯著作用。對治療糖尿病、濕熱性關節炎等也有相當的療效。

Shark fin are mostly originated from Indian Ocean, Atlantic, and coastal seas of Japan and China. Its quality varies with shark species and body part, i.e. skirt fin, back fin, wing fin, tail fin and hook fin, of which skirt fin and hook fin are the best - and fins with thick and long them are the best of best. Shark fins contain rich vitamins, mineral substances of iron, phosphor, and organic colloid that are helpful to accelerate blood circulation, nutritious, and can increase strength, and also have certain medical effects to diabetes, rheumatic arthritis etc.





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鮑魚是海洋貝類的一種，有海產八珍之冠稱。在日本、中國、澳洲、南非及我國大連等地均有生產。尤其以日本宮城出產的鮑魚（古品鮑）質素最為上乘。鮑魚品種很多，常用的有網鮑、青邊鮑等。

鮑魚含有豐富的蛋白質及多種維生素、鐵、鈣、磷等礦物質，對去風清熱、明目平肝等有顯著功效。

Abalone is a kind of ocean seashell, one the "eight ocean treasures" that originates from Japan, Middle-east Oceania, South Africa and Dalkin in our country. The best abalone is IWATE Abalone from IWATE in Japan, other common species are Net Abalone, Black Ridge Abalone etc.

Abalone contains rich protein, vitamins and mineral substances of iron, calcium, iodine etc, it has good detoxifying effects to eyes and liver.

在中華菜系中，潮粵菜的炖品要求選料上乘，工藝考究，有清炖或配以原材吊炖，原盅上桌。

潮粵式炖湯在味道鮮美的前提下，講究選用珍、稀、精、貴原材料，或適當加入昂貴的滋補中藥材，在突出風味的同时，提高湯水的營養價值、清而不淡、濃而不膩，使享用者在享受美味佳肴的同时，兼得滋補滋潤、調理滋養的效用。

In Chaoshou & Guangdong food family of Chinese food, good quality materials are required for braised dishes, i.e. simple braising or braising with medicine materials and serving with originals (without dressing).

Braised soup of Chaoshou & Guangdong food family values usage of valuable, rare, refined, precious materials, and sometimes expensive nutritious Chinese medicine in addition to its delicious taste, which can be interpreted as high nutritious value plus good taste. Its taste is simple and rich of flavor, thick but not greasy that gives an enjoyment of both great taste and nutrition of healthcare.

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海味是以享有“海底野生人參美饈”的海參，及大金鐘魚的肚膠（慣稱大紫肚或花膠）、鮑魚、瑶柱等最高級海產干品製作而成，是中華傳統美食中的滋補珍品。

本專欄介紹選中對海參、金鐘魚肚、鮑魚有極高評價，尤其對人體體質虛、貧血、止白、滋陰、護肝、潤肺，特別對婦女產後的滋補更具療效。

Seafood is composed of Sea cucumber (wild seafloor sea cucumber) and belly of large coin-pattern turtle (usually named large turtle belly or patterned belly), abalone, scallop, and other top class dry seafood, it is a supreme cordial Chinese traditional delicacy.

In Outlines of Herbs Gleanings, sea cucumber, coin-pattern turtle belly and abalone are highly appraised for its special effects to weakness, anemia, stanching, nutrition, liver-protecting, lung-moistening, and especially for women after labor.





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北京飯店
BEIJING HOTEL
中国 CHINA
★★★★★



安華城大酒樓
AnHuaCity Restaurant

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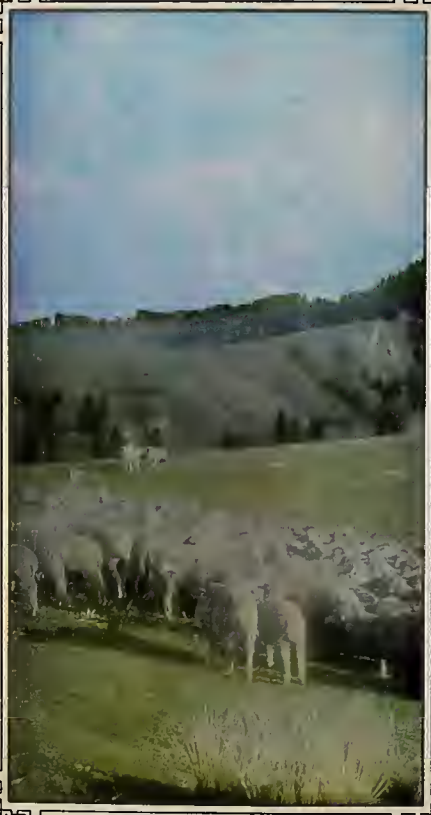
菜单
MENU



東來順飯莊



DONGLAISHUN FANZHUANG



酒水类 DRINKS

茅	台	Maotai
五	粮	Wuliangye
西	凤	Xi feng
特	曲	Te qu (specially liquore)
汾	酒	Shan-xi white wine
竹	叶	Zhuyeqing
俄	斯	Vodka
珍	珠	Pearl vodka
白	兰	Brandy
大	香	Champagne
绍	兴	Yellow wine (Shaohsing)
善	酿	Yellow wine sweet (Shaohsing)
红	葡	Red wine
白	甜	White wine(sweet)
白	酸	White wine (sour)
通	化	Red wine (Tung wha)
啤	酒	Beer
矿	泉	Mineral water
桔	子	Orange water
苏	打	Soda water

冷菜类 COLD DISHES

酱 腱 子	Spiced beef
冷 烧 鸡	Cold braised chicken
白 片 鸡	White slice chicken
拌 鸡 丝	Shredded chicken salad
鸡 丝 洋 粉	Shredded chicken with shredded jelly
糟 鸭 片	Slice duck in dregs of wine
拌 鸭 掌	Duck' paw salad
卤 珍 肝	Salted giblets
煎 鱼 片	Fried fish slice
炆 虾 片	Slice prawn in brown sauce
芝 麻 虾	Prawn with sesame
松 花	Fossilized eggs
鸡 丝 粉 皮	Shredded chicken with jelly skin
肉 丝 粉 皮	Shredded mutton with jelly skin
清 拌 粉 皮	Jelly skin salad
辣 白 菜	Cabbage with chili
炸 花 生 米	Fried peanuts
炸 桃 仁	Fried walnuts
桃 仁 菠 萝	Pineapple with walnuts
拼 盘	Hors d' oeuvre
炆 王 瓜	Cucumber in brown sauce

牛羊肉类 BEEF AND MUTTON

涮 羊 肉	Rinsed slice mutton
烤 肉	Baked meat
烤 羊 肉 串	Baked shashlek of mutton
干 包 羊 肉	Dry stir-fried mutton
清 炸 里 几	Clear fried fillet
软 炸 里 几	Soft fried fillet
芙蓉 里 几	Slice fillet with white eggs
盐 爆 里 几	Fried fillet in salt
他 似 蜜	Slice mutton in sweet sauce
古 老 肉	Sweet and sour meat
辣 子 里 几	Fillet with chili
红 烧 牛 肉	Braised ox head
砂 锅 羊 头	Sheep's head in casserole
炸 烹 蹄 筋	Fried cookery tendons
炒 木 须 肉	Stir-fried meat, eggs and fungus
黄 焖 羊 肉	Yellow braised mutton
羊 肉 扒	Mutton steak red sauce
牛 肉 扒	Minced beef steak
锅 烧 羊 肉	Dry fried mutton
软 炸 脊 髓	Soft fried sheep's marrow
干 炒 肉 丝	Stir-fried shredded meat

焦溜肉片 Fried crisp meat with sauce
 烧羊肉 Fried spiced mutton
 扒羊肉条 Braised mutton in red sauce
 扒羊肉鲜蘑 Braised mutton with mushrooms
 肉丝炒冬笋 Shredded meat with bamboo
 肉丝炒葱头 Stir-fried shredded meat with onion

鸡鸭类 CHICKEN AND DUCK
 华阳鸡丁 Stir-fried chicken(sweet)
 辣子鸡丁 Chicken with chili
 宫保鸡丁 Chicken with peanuts and chili
 芙蓉鸡片 Slice chicken with white egg
 炒生鸡丝 Stir-fried shredded chicken
 烩生鸡丝 Stewed shredded chicken
 软炸鸡 Soft fried chicken
 锅烧鸡 Dry fried chicken
 甘肃鸡 Chicken a la ken-soo
 炸鸭肝 Fried duck liver

吐丝鸭肝 Duck liver toast
 南炒鸭丁 Stir-fried duck in sweet flour paste
 扒鸭条 Braised duck
 锅烧鸭子 Dry fried duck
 口蘑鸭子 Duck with mushrooms
 清蒸鸭子 Clear steamed duck(whole)
 清蒸鸭块 Clear steamed duck(piece)
 生鸡片炒素菜 Stir-fried slice chicken with vegetables
 如意鸡丝菜卷 Fried eggs roll with shredded chicken and vegetables
 炒四丝 Stir-fried four shredded
 软炸鸡虾卷 Soft fried chicken roll with prawn
 白扒鸡肚羊 Braised chicken, fish maw and sheep's tendons
 烧三丝 Braised three shredded
 烤鸭 Roast duck, Peking style

鱼 虾 类	FISH AND PRAWN
五 柳 桂 鱼	Steamed mandarin fish sauce five kinds
干 烧 桂 鱼	Braised mandarin fish with chili
清 蒸 桂 黄	Clear steamed mandarin fish
五 柳 鲤 鱼	Carp steamed with sauce five kinds
干 烧 鲤 鱼	Braised carp with chili
糖 醋 鲤 鱼	Carp with sweet and sour sauce
松 鼠 黄 鱼	Croaker with sweet, sour tomato sauce
糖 醋 黄 鱼	Croaker with sweet and sour sauce
干 烧 黄 鱼	Braised croaker with chili
白 爆 鱼 丁	Stir-fried fish white sauce
白 扒 鱼 片	Slice fish white sauce
法 兰 鱼 卷	Fried eggs roll with minced fish
油 焖 大 虾	Braised prawn in oil
软 炸 大 虾	Soft fried prawn
如 意 大 虾	Fried prawn in white eggs
西 法 大 虾	Fried prawn in bread-crumbs
炒 虾 片	Stir-fried prawn
炸 虾 球	Fried prawn ball
凤 尾 大 虾	Fried prawn with tomato sauce
蕃 茄 虾 片	Slice prawn in tomato sauce
煎 虾 饼	Fried prawn cake

面 包 虾 仁	Stir-fried prawn with bread
山珍、海味类 MOUNT AND SEA FOOD	
红 烧 净 翅	Red braised shark's fins
鸡 蓉 鱼 翅	Shark's fins with minced chicken
烧 翅 参	Braised shark's fine and sea cucumber
葱 烧 海 参	Braised sea cucumber with onion
扒 鱼 参	Braised sea cucumber
鸡 蓉 银 耳	White fungus with minced chicken
红 烧 鲍 鱼	Red braised abalone
烧 鲍 鱼 冬 笋	Braised abalone with bamboo
烧 鲍 鱼 香 菇	Braised abalone with mushrooms
扒 鲍 鱼 龙 须 菜	Abalone with asparagus
扒 三 白	Braised three kinds white
烧 鸭 肝 冬 笋 鲜 蘑	Braised duck liver with bamboo and mushrooms
烧 鸭 肝 冬 笋	Braised duck liver with bamboo
鸡 蓉 扒 白 菜	Cabbage with minced chicken in white sauce

奶油扒龙须菜 Asparagus in cream sauce
红扒驼掌 Red braised camel's paw
烩驼峰 Stewed camel's hump
炒驼峰 Stir-fried camel's hump
红烧鱼翅 Red braised shark's fins
with three shredded

素菜类 VEGETABLES
炒素菜 Stir-fried vegetables
炒素三鲜 Stir-fried three kinds vegetables
烧香菇冬笋 Braised bamboo and mushroom
炸冬笋 Fried bamboo
奶油扒白菜 Cabbage in cream sauce
奶油扒菜花 Cauliflower in cream sauce

甜菜类 SWEET
拔丝莲子 Lotus with suger
拔丝苹果 Apple with suger
拔丝香蕉 Banana with suger
炸羊尾 Fried sheep's tail
(white egg and sweet mashed beans)
奶酪 Milk custard
杏仁豆腐 Almond bean curd
核桃酪 Walnuts custard

汤类 SOUP
川三鲜 Soup with three kinds
川四宝 Soup with four kinds
川生鸡片王瓜 Soup with slice chicken and cucumber
川鸭肝王瓜 Soup with duck liver and cucumber
川里几片王瓜 Soup with slice fillet and cucumber
川里几片乍菜 Soup with hot pickled mustard and fillet
素菜汤 Vegetable soup
鸡丝汤面 Noodles in soup with shredded chicken

肉 丝 汤 面 Noodles in soup with shredded meat

面 食 类 FLOUR FOOD

烧	饼	Baked bun with sesame
荷	叶	Lotus bun
家	常	Bun, Faneli style
炸	花	Fried steamed bread
米	饭	Steamed rice
小	面	Small flour cake
葱	花	Ravioli with meat and onion
三	鲜	Ravioli with three fresh
鸡	丝	Spring roll with chicken shredded
木	须	Fried rice with eggs
什	锦	Fried rice mixed meat
鸡	丝	Fried noodles with shredded chicken
三	鲜	Fried noodles with three fresh
肉	丝	Fried noodles with shredded meat
虾	片	Fried noodles with slice prawn

七 冷 盘
清 炒 蝦 仁
烤 羊 肉 串
宮 保 雞 丁
滷 鴨
涮 羊 肉
水 果

七 冷 盘
红烧鱼翅
鸡茸银耳
葱烧海参
油焖大虾
烤羊肉串
宫保鸡丁
炒素三鲜
烤鸭
涮羊肉
小面点
水果

中国北京



地址：王府井金魚胡同 电话：55.0069



茶市

特价

大中小点一律

4.8元


蜜汁萝卜糕


奶黄菜脯卷


椒盐凤爪


金沙糯米卷


双喜滚肉粥


日式糯米卷


杞子奶黄卷


蜜汁南瓜排


芋头烧麦卷


金猪烧麦卷


凤梨酥卷


瑞香烧麦卷


酥皮蛋卷


蛋沙炸鸡翅


京都煎猪肠


步行煎蛋卷


鲜果夹饼卷


酒酿蒸粉卷


麻汁蒸凤爪


香滑蒸蛋卷

供应时间:

星期一至星期五 下午 13:30 ~ 17:00

星期六、日、节假日 上午 9:00 ~ 22:00

桃花岛

地址: 北京东长安街1号东方新天地地铁层 CC10A

电话: 85186031 85185129

桃花島

供应时间：
星期一至星期五 下午 13:30 - 17:00
星期六、日、节假日 上午 9:00 - 晚上 22:00

- | | |
|----------------------------------|-----------------------------------|
| <input type="checkbox"/> 大 香滑麻茸包 | <input type="checkbox"/> 中 妃子奶皇包 |
| <input type="checkbox"/> 特 窝蛋牛肉粥 | <input type="checkbox"/> 特 紫菜蟹柳卷 |
| <input type="checkbox"/> 大 皮蛋瘦肉粥 | <input type="checkbox"/> 大 豉汁蒸凤爪 |
| <input type="checkbox"/> 特 生滚猪肝粥 | <input type="checkbox"/> 特 香芋蒸肉排 |
| <input type="checkbox"/> 特 生滚鱼丸粥 | <input type="checkbox"/> 大 香茜牛肉球 |
| <input type="checkbox"/> 小 明火煲白粥 | <input type="checkbox"/> 中 乡村韭菜果 |
| <input type="checkbox"/> 大 金菇付皮卷 | <input type="checkbox"/> 中 金沙糯米卷 |
| <input type="checkbox"/> 特 芝麻虾多士 | <input type="checkbox"/> 特 香脆油条肠粉 |
| <input type="checkbox"/> 顶 瑶柱糯米鸡 | <input type="checkbox"/> 顶 密汁叉烧肠粉 |
| <input type="checkbox"/> 特 沙嗲金钱肚 | <input type="checkbox"/> 超 鲜虾滑肠粉 |
| <input type="checkbox"/> 特 姜葱牛柏叶 | <input type="checkbox"/> 顶 爽滑牛肉肠粉 |
| <input type="checkbox"/> 大 蚝皇叉烧包 | <input type="checkbox"/> 中 鸡油马拉糕 |
| <input type="checkbox"/> 顶 白灼芥兰 | <input type="checkbox"/> 超 鲜虾水晶包 |
| <input type="checkbox"/> 顶 白灼菜心 | <input type="checkbox"/> 小 芋丝脆春卷 |

茶市 特价 大、中、小点一律 4.8元
小点 ¥6 中点 ¥8 大点 ¥10 特点 ¥12 顶点 ¥14 超点 ¥16

地址：北京东长安街1号东方新天地地铁层 CC10A
电话：85186031 85185129

- | | |
|----------------------------------|-------------------------------------|
| <input type="checkbox"/> 大 潮州蒸粉果 | <input type="checkbox"/> 小 脆炸小馒头 |
| <input type="checkbox"/> 小 菜甫咸水角 | <input type="checkbox"/> 特 银萝千层酥 |
| <input type="checkbox"/> 大 豆沙煎软饼 | <input type="checkbox"/> 超 花岛虾饺皇 |
| <input type="checkbox"/> 超 飘香榴莲酥 | <input type="checkbox"/> 超 蟹籽烧卖皇 |
| <input type="checkbox"/> 顶 陈皮焖猪手 | <input type="checkbox"/> 超 XO 香炒萝卜糕 |
| <input type="checkbox"/> 大 海带绿豆沙 | <input type="checkbox"/> 大 印尼黄金糕 |
| <input type="checkbox"/> 特 白灼牛肉球 | <input type="checkbox"/> 中 爽滑马蹄糕 |
| <input type="checkbox"/> 小 豆沙炸麻球 | <input type="checkbox"/> 中 香煎萝卜糕 |
| <input type="checkbox"/> 小 甜橙蛋卷 | <input type="checkbox"/> 小 蜂蜜西多士 |
| <input type="checkbox"/> 中 日式糯米炭 | <input type="checkbox"/> 中 香煎南瓜饼 |
| <input type="checkbox"/> 大 上素蒸粉卷 | <input type="checkbox"/> 特 吉士焗蛋挞 |
| <input type="checkbox"/> 特 密汁叉烧酥 | <input type="checkbox"/> 特 蜂蜜龟苓膏 |
| <input type="checkbox"/> 大 京都煎锅贴 | <input type="checkbox"/> 大 奶皇草莓果 |
| <input type="checkbox"/> 顶 嘴哩冻糕 | <input type="checkbox"/> 特 大良姜撞奶 |

特价菜

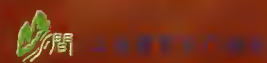
桂鱼	88元/条 (足1.2斤)
鲈鱼	58元/条 (足1.2斤)
竹香鲫鱼	38元/例 (4条)
水饺炖乡村土鸡	48元/例
毛氏红烧肉	22元/例
开胃鱼头皇	48元/例
干锅笋子鸡	38元/例
凤梨蜜椒牛柳	38元/例
啫啫排骨煲	32元/例
榄菜肉碎四季豆	22元/例
鱼香茄子煲	26元/例
啤酒浸牛蛙	38元/例
芦蒿炒咸猪肉	26元/例
山笋板鸭钵	38元/例
土匪鸭	28元/例
谭府浓汁鱼唇	38元/位

加量不加价

点心小吃

岭南鸡蛋挞	18元半打+3件
蜜汁叉烧酥	18元半打+3件
香煎韭菜饺	18元半打+3件
金牌萝卜酥	18元半打+3件
芝麻荔芋卷	18元半打+3件
家乡红薯饼	18元半打+3件
包间用餐送龟苓膏 (仅限晚市)	

- 使用细则
- 1、请您在用餐前出示此单。
 - 2、持VIP卡用餐另点特价菜 (特价菜、套餐不享受VIP卡折扣)。
 - 3、此单仅限于山水居东方广场店使用。
 - 4、特价菜仅限大堂使用，套餐可全堂使用，谢绝外卖。



地址：北京市东城区东长安街1号
东方广场地铁层CC18(第二街)
电话：(010)85185173
传真：(010)85185173转13



山水居



品味湘粤
沐浴乡情



纪录山水居

在繁杂喧嚣的都市，我整日奔波忙碌，无心品味这京城的地域风情，更无暇追忆那故乡的烟花雪月。就在那天，我经过东方仁场，依然无意于琳琅满目的商品，却相约于山水居。在这儿，我那绷紧的神经得到了放松，尽情享受着这里的温馨与浪漫；在这儿，我备感亲切，因为“一湾江水绿，两岸荔枝红”的风景就偎依在你身边。而且，在这儿我品到了与粤剧、粤曲齐名的适合各种品味的粤菜，也尝到了与湘江货美同秀的湘菜。这两款地道的特色菜，鲜辣浓香，口味醇厚。

就在那弥漫着悠静儒雅的氛围之中，我的思绪沉浸在那一方民风人气之中了，我的思虑也掠过万水千山，追忆到那久违的乡情。在这异乡的光景，山水居送来了一份挚诚的温情。

相约水山居，湘粤山水居！

品味湘粤 沐浴乡情

宴会套餐 988元

六味迎宾
凉拌贡菜
山水泡菜
桂花糯米藕
水鸡
麻婆豆腐
蒜泥白片
炆菜
鸡丝烧味拼
游水虾双拼 (2斤)
冬虫草炖水
清蒸海上鲜 (1.5斤)
金银蒜带子 (10只)
古法芦笋花枝片
脆皮炸子鸡
干椒茶树菇
上汤浸时蔬
蜜汁拼萝卜酥
扬州炒饭
送鲜果盘

宴会套餐 588元

水晶肉皮冻
麻婆油麦菜
蒜泥腰片
川北凉粉
山水泡菜皇
辣山笋
清蒸海上鲜 (1.5斤)
游水虾双拼 (1.5斤)
花旗参炖乌鸡
清蒸海上鲜 (1.5斤)
泡椒嫩牛蛙
金牌蒜香骨
脆皮乳鸽 (3只)
干锅笋子鸡
清炒时蔬
清炒时蔬
金牌萝卜酥
扬州炒饭
送鲜果盘

宴会套餐 788元

六味迎宾
红油牛柳
麻婆油麦菜
水晶肉皮冻
油辣山笋
三丝拌肚
川北凉粉
潮州卤水拼盘
游水虾双拼 (1.5斤)
花旗参炖乌鸡
清蒸海上鲜 (1.5斤)
泡椒嫩牛蛙
金牌蒜香骨
脆皮乳鸽 (3只)
干锅笋子鸡
清炒时蔬
清炒时蔬
金牌萝卜酥
扬州炒饭
送鲜果盘

10位

商务套餐

澳门烧肉
鲍汁扣灵芝菇 (2位)
农家小炒肉
清炒时蔬
老火例汤 (2位)
家乡小钵饭
鲜榨果汁两杯

经济套餐

4位
山水鸡
潮州卤水拼
金银蒜带子 (半斤)
老火例汤
鸡丝炒牛肉
干锅茶树菇
上汤时蔬
扬州炒饭
水果拼盘

精品套餐

蒜泥腰片
麻婆油麦菜
川北凉粉
山水泡菜皇
辣山笋
清蒸海上鲜 (1.5斤)
游水虾双拼 (1.5斤)
花旗参炖乌鸡
清蒸海上鲜 (1.5斤)
泡椒嫩牛蛙
金牌蒜香骨
脆皮乳鸽 (3只)
干锅笋子鸡
清炒时蔬
清炒时蔬
金牌萝卜酥
扬州炒饭
送鲜果盘

品味湘粤 沐浴乡情

陆羽茶道教室「泡茶讲座」简介

◎宗旨：从泡茶基本动作的练习到茶会的举办，品茗环境的规划，培养正确优美的泡茶能力与观念。

陆羽茶艺中心〈成立于1980年〉

北京：琉璃厂东街65号
TEL：(010) 6315 - 6636
FAX：(010) 6315 - 6669

◎课程安排：

课 堂	课 程 内 容	备 注
1	茶道美学与精神	
2	茶席设计与应用	
3	大桶茶、大壶茶与浓缩茶	
4	茶会举办与茶屋设计	
5	盪碗茶法及演练	
6	无我茶会演练与讨论	
7	抹茶法	
8	茶道观摩	

◎时间：开设晚班 19:00~21:00，每周安排 1—2 堂课程。

◎费用：仅收材料费 200 元人民币。

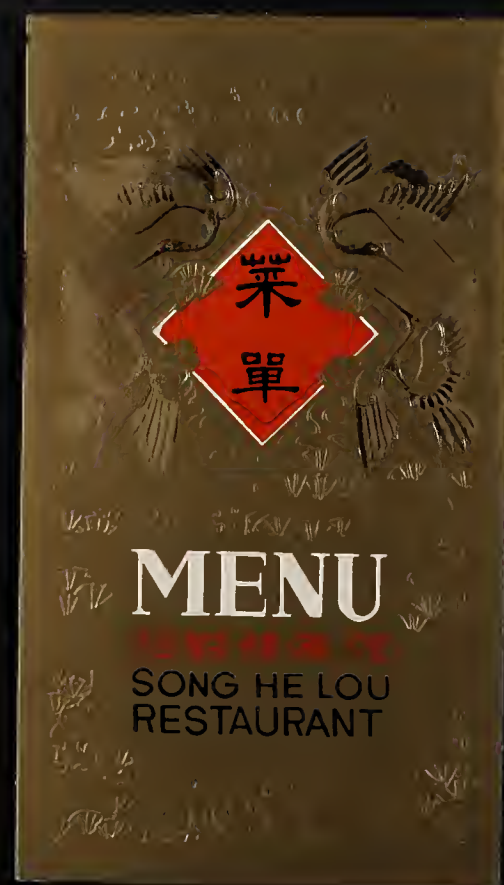
◎ 报名：参加过陆羽茶道教室初级班「茶艺讲座」课程，并取得毕业证书。预告上课时间，确实排定后再以电话或书信通知。

◎成绩：上完八堂课，发给「泡茶讲座」毕业证书。

除本讲座外，陆羽茶道教室尚有茶艺基础班「茶艺讲座」、培养品茶能力的「评茶讲座」、研究以壶为主的陶瓷艺术「壶艺讲座」与高级课程如「泡茶研习」等课程。每年并定期举办「泡茶师检定考试」。

陆羽茶道教室「泡茶讲座」报名表 报名日期： 年 月 日

姓 名		性别		生日		婚姻	
服务单位		单位地址					
家庭地址					家庭电话		
单位电话		手 机		传 真			



Brief Introduction

The 250-year-old pine and Crane Restaurant, with its main restaurant in Soochow, Jiangsu province, was first opened in 1737, the second year of Qīng Emperor Qianlong's reign. The legend goes that during His Majesty's visit in southern China, the Emperor personally patronized the Restaurant and savoured many of its delicacies. This story was told from mouth to mouth with approval. The Restaurant is known for its excellent Soochow cuisine. It is characterized by meticulous choice of ingredients, refined cooking and harmonious colours of foods. The dishes served there are extremely dainty, incredibly tender and slightly sweet, suiting the taste of both southerners and northerners. Located on the Tai Lake, Soochow is known as a city of rivers and is rich in fish, prawns and other aquatic products, which naturally are the main dishes of Soochow cuisine. Among these, "the Squirrel-shaped Mandarin Fish" excels and is unequalled in colour, relish, fragrance and shape. Too, our broiled chicken (formerly called the Beggar's Chicken) wins universal praise.

With a view to entertaining the Chinese people of all nationalities and foreign tourists to a galaxy of sumptuous dishes in the Capital we in Beijing and Soochow have agreed to cooperate and start a new restaurant in Beijing, modelled and named after the

简介

松鹤楼本店开设在江苏省苏州市，创业于清乾隆二年（公元一七三七年），距今已有二百五十年历史。据传乾隆帝下江南时曾亲临该店品尝了佳肴，因而传为美谈。该店属江苏菜系中苏帮菜，特点是选料严谨，制作精细，配色和谐，鲜中微甜，对南北方口味皆宜。由于苏州地处太湖之滨，号称水乡城市，盛产鱼虾，因而苏菜亦以鱼虾类菜为主，其代表作“松鼠桂鱼”色香味形堪称一绝。“叫花鸡”更为脍炙人口。

为使佳肴美饌，荟萃首都以饗全国各族人民及世界旅游宾客，经京苏二市有关方面商定，双方协作在京依样设店亦取名松鹤楼。店堂设计，菜品品种风格力求比照苏州，并请苏州名厨来京献技，以保持苏州名菜原来风貌。在店堂装饰上特邀苏州古建专师亲临设计，青瓦白墙，飞檐网络，使入店宾客有如置身“拙政”、“网师”之感。顾客诸君如果能在北京松鹤楼领略姑苏风光、旨酒佳肴千万一，实本店之所希冀也。

一九八四年六月

传统名菜 Traditional Famous Dishes

松鼠桂鱼	Mandarin fish in squirrel shape
叫花鸡	Roast chicken as beggar made
天下第一菜	Shrimps with crisp rice
虹桥赠珠	Cherry in pigeon eggs
白汁元菜	Turtle with white sauce
青鱼划水	Herring tails with brown sauce
加蟹鱼翅	Shark's fins with crab
红鸡海参	Sea cucumbers with chicken
东坡肉	"Dong pe" meat
黄焖河鳗	Braised eel
焖肉鲜蘑	Bean curd with brown sauce
明月竹荪	pigeon eggs with agaric as moon
西瓜童子鸡	Chicken in water melon
雪花鸡球	"Snow flower" with chicken ball
阳澄大闸蟹	"yang-cheng" lake crab
荷叶粉蒸鸡和肉	Chicken and meat in lotus rice
樱桃肉	Pork in cherry shape
溜大玉	Fried shrimps in white sauce
雪花蟹斗	"Snow flower" crab
烧菜汤	"Tai-hu" lake greens soup

pine and Crane Restaurant. The new restaurant will preserve the style in architecture and cuisine of its cousin in Soochow. Every effort is made to match and draw a parallel to the interior decoration and variety of dishes and specialties of the pine and Crane Restaurant in Soochow. A number of great chefs have been invited to Beijing to show their culinary skill so as to retain the originality of Soochow delicacies. As for the interior decoration, some experts on ancient architecture have made a special trip to Beijing to design the building of the new restaurant. Once entering it, with its green tiles, white walls and upturned eaves, our guests would feel as if they were visiting the famous "Humble Statesman's Garden" in Soochow.

The Management would appreciate it very much if our distinguished guests would honour our Restaurant and have a taste of Soochow scene as well as its excellent wine and delicious food.

虾仁跑蛋	Fried shrimps with eggs
清蒸桂鱼	Steamed mandarin fish
全家福	Assorted dishes

鸡鸭菜 Poultry

炒鸡丝	Fried shredded chicken
咖喱鸡条	Chicken strips with curry
油浸童鸡	Chicken with oil sauce
元盅炖鸡	Steamed chicken in pot
青椒鸡丁	Chicked diced with green pepper
炸八块	Fried chicken
枸杞鸡丝	Chicken shredded with lysium sprout
炸菊花脆	Fried chicken maw
五香扒鸭	Spiced duck
南腿烧炖鸭	Braised duck with ham
香酥肥鸭	Crisp fat duck
母油整鸭	Duck in oil sauce

肉类菜 Meat

笋炒肉丝	Fried shredded pork with bamboo shoots
南乳汁肉	pork in brised bean curd
走油一品	Boiling pork looked in oil
糖醋排骨	Sweet and sour pork chop
炸猪排	Fried pork chop
蟹黄狮子头	Crab meat with meat ball
清炒肉片	Fried pork slices

冷盘 Hone d'oeuvres

卤肉	鸭	Sauce for duck
油松	松	Dry minced meat
盐鸡	鸡	Cold chicken
油爆	脆	Chicken maw in salt water
叉烧	虾	stir fried shrimps
三拼	肉	Cold roast pork
五味	拼	Three cold dishes
什锦	味	Five delicious
	什	Assorted cold dishes

鱼虾菜 Fish and shrimps

清炒虾仁	Fried shrimps
茄汁虾仁	Shrimps in tomato sauce
清炒蟹	Fried shrimps and crab
生炒鳝片	Fried eel slices
响油鳝片	Quick fried eel
糟溜鱼片	Fish slices with wine sauce
红烧肚当	Fish tripe with brown sauce
砂锅鱼头	Fish head in casserole
菊花青鱼	Herring in Chrysanthemum shape
荷包鲫鱼	Silver carp in poached
奶汤鲫鱼	Silver carp in cream soup
鸡火鱼肚	Fish maw with chicken and ham
蟹粉鱼肚	Fish maw with crab flour
火腿干贝	Scallops with ham
炸虾球	Fried shrimps ball



甜菜素菜 Sweet dishes and vegetables

- | | |
|------|-----------------------------------|
| 雷菜冬笋 | Bamboo shoots with greens |
| 鲜子冬笋 | Bamboo shoots with shrimps seed |
| 炒二冬 | Fried bamboo shoots with mushroom |
| 冬菇面筋 | Gluten with mushroom |
| 鸡油菜心 | Vegetable hearts with chicken oil |
| 香菇菜心 | Mushroom and vegetable hearts |
| 樱桃银耳 | Silver agaric with cherry |
| 拔丝苹果 | Toffee apple |
| 二色豆茸 | Double colour red bean |

汤羹 Soup

- | | |
|-------|---|
| 三丝汤 | Three shredded soup |
| 雪笋川鱼片 | Fish slices with bamboo shoots soup |
| 鸡火蔬菜汤 | "Tai-hu"lake greens soup with chicken and ham |
| 紫菜开洋汤 | Dried shrimps with laver soup |
| 榨菜肉丝汤 | Pork shredded with pepper cabbage soup |

面点 Dessert

- | | |
|------|------------------------------------|
| 鲜肉烧麦 | Steamed dumpling with pork |
| 豆沙小包 | Stuffed bread with mashed red peas |
| 银丝卷 | Steamed multi layer bread |
| 姑苏船点 | Refreshment of Suzhou style |



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141 Guan-Chien street Soa-Chou China

午间套餐		Screen Pizza			Cheese-Cap Pizza		Pasta & Rice	
								
A SET	¥157.00) ¥126.00 (5-6人)	清香土豆披萨 Potato Pizza	30.00	55.00	85.00	清香土豆披萨 Potato Pizza	83.00	118.00
		土豆、培根、马苏里拉、培根、玉米、蘑菇、洋葱、黑胡椒				土豆、培根、马苏里拉、培根、玉米、蘑菇、洋葱、黑胡椒		
		什锦披萨 Mr.Pizza combo	30.00	55.00	85.00	什锦披萨 Mr.Pizza combo	83.00	118.00
		火腿、培根、蘑菇、玉米、马苏里拉、黑胡椒、洋葱、洋葱、蘑菇、玉米、黑胡椒、洋葱				火腿、培根、蘑菇、玉米、马苏里拉、黑胡椒、洋葱、洋葱、蘑菇、玉米、黑胡椒、洋葱		
		鸡肉披萨 Chicken Pizza	30.00	55.00	85.00	鸡肉披萨 Chicken Pizza	80.00	118.00
		鸡肉、土豆、洋葱、蘑菇、黑胡椒				鸡肉、土豆、洋葱、蘑菇、黑胡椒		
B SET	¥134.00) ¥107.00 (3-4人)	米斯特特色披萨 Mr.Pizza Special	30.00	50.00	80.00	米斯特特色披萨 Mr.Pizza Special	78.00	113.00
		火腿、培根、蘑菇、洋葱、黑胡椒				火腿、培根、蘑菇、洋葱、黑胡椒		
		韩国烤肉披萨 Bulgogi Pizza	30.00	50.00	80.00	韩国烤肉披萨 Bulgogi Pizza	75.00	113.00
		小半块烤肉、洋葱、蘑菇、黑胡椒				小半块烤肉、洋葱、蘑菇、黑胡椒		
C SET	¥77.00) ¥62.00 (1-2人)	纽约特色披萨 New York Special	30.00	50.00	80.00	纽约特色披萨 New York Special	75.00	113.00
		火腿、培根、蘑菇、洋葱、黑胡椒				火腿、培根、蘑菇、洋葱、黑胡椒		
		埃尔帕索披萨 El Paso Deluxe	30.00	45.00	75.00	埃尔帕索披萨 El Paso Deluxe	70.00	108.00
		墨西哥肉、培根、洋葱、红辣椒、墨西哥肉、黑胡椒				墨西哥肉、培根、洋葱、红辣椒、墨西哥肉、黑胡椒		
		夏威夷风情披萨 Hawaiian Delight	30.00	45.00	75.00	夏威夷风情披萨 Hawaiian Delight	70.00	98.00
		火腿、菠萝				火腿、菠萝		
		田园风味披萨 Vegetarian	30.00	45.00	75.00	田园风味披萨 Vegetarian	70.00	108.00
		红辣椒、洋葱、蘑菇、玉米、蘑菇、黑胡椒				红辣椒、洋葱、蘑菇、玉米、蘑菇、黑胡椒		
套餐系列中的披萨均不含海鲜披萨系列 点餐时段: 11:00-15:00 不能同时使用代金券及优惠券, 详情请代金券 米斯特披萨餐饮有限公司保留此活动的最终解释权								
		意式热吉士面 Oven Spaghetti			30.00元/碗		波罗鸡丝面 Spaghetti Pollo	
		正宗传统的意大利面与美味可口的肉酱完美结合					香浓鸡肉和番茄汁调制的意大利面	
							意式肉酱面 Spaghetti Bolognese	
							精选小牛肉制作的肉酱和咸香肉酱制成的特别意大利面	
							那不勒斯风味面 Spaghetti Napolitana	
							各种香料和番茄调制的意大利面	
							吉士什锦烩饭 Vegetable Oven Rice	
							美味的吉士和新鲜的蔬菜与米饭精制而成	
							吉士海鲜烩饭 Shrimp Oven Rice	
							什锦烩饭与海鲜的美味结合	

Burgers 汉堡包

The Mad Max 美味汉堡
A serious burger, served with bacon, American cheese, pickles, onions, mayonnaise, lettuce and tomato
美味汉堡, 配美国切达乳酪, 酸黄瓜, 洋葱, 蛋黄酱, 生菜 番茄..... ¥58

The Outbacker 澳洲香烤汉堡
Our reliable burger with lettuce, tomato, onion, pickle and mustard. Add cheese, at no charge
香烤汉堡配生菜, 番茄, 洋葱, 泡菜, 芥末..... ¥58

Barbie Chook 'N Bacon 烧烤香烤鸡肉三明治
Temptingly barbecued chicken breast served with bacon, Swiss cheese, lettuce and tomato
美味香烤鸡肉配芝士, 洋葱, 瑞士奶酪, 生菜和番茄..... ¥58

Sweet Chook'O Mine 蜜汁香烤鸡肉三明治
Tender grilled breast of chicken with Swiss cheese, bacon, lettuce and tomato with a honey mustard sauce
特柔的鸡肉配上瑞士奶酪, 番茄和蜜汁芥末酱..... ¥58

Fried Chicken Sandwich 炸鸡肉三明治
A large chicken breast, battered and fried, served on a hamburger bun with lettuce tomato and Spicy Ranch Dressing. Served with horser cheese and coleslaw
大块炸鸡肉配生菜, 番茄和香烤鸡肉..... ¥48

Combos 可另加配餐

Grilled Shrimp Combo 烧烤虾球 ¥68
Ribs Combo 烧烤猪排 ¥36

Soup & Salad 汤和沙拉

Caesar Salad 凯撒沙拉
Big portion of our Caesar salad topped with your choice of grilled chicken or grilled shrimp..... ¥76
Grilled Chicken 鸡肉凯撒沙拉..... ¥98
Grilled Shrimp 烤鲜虾凯撒沙拉..... ¥98

Queensland Salad 皇后士沙拉
Seasoned chicken salad served on a bed of fresh greens, with Monterey Jack and Cheddar cheese, bacon, chopped egg, tomato and toasted almonds
皇后沙拉, 鸡肉, 凯撒沙拉, 培根, 鸡蛋, 番茄, 坚果..... ¥76

House or Caesar Salad 自制沙拉或凯撒沙拉..... ¥18/28

Soup & Salad Set 汤和沙拉
Dinner - Rise Soup Salad & Bread trio..... ¥60

Soup of the Day 当日例汤
cup/Bowl: 杯/碗..... ¥18/28

Chook Tender Saled 香烤嫩沙拉
Five piece chicken finger served on a bed of fresh greens, with Monterey Jack and Cheddar cheese, bacon, chopped egg and tomato
香烤的鸡排, 番茄和洋葱, 培根和鸡蛋, 番茄和肉..... ¥78

Dressings 沙拉酱

Caesar 凯撒酱 Blue Cheese 蓝奶酪酱
Honey Mustard 蜜汁芥末酱 Thousand Island 千岛酱
Spicy Ranch 香辣牧场酱 Cilantro Vinaigrette 芥末油醋酱

Desserts 甜品

Chocolate Thunder From Down Under 松仁巧克力蛋糕配香草冰淇淋
Fresh-baked pecan brownie, rich vanilla ice cream topped with hot homemade chocolate sauce and chocolate shavings
新鲜松仁蛋糕配香草冰淇淋, 松仁巧克力蛋糕和巧克力酱..... ¥66

Sydney's Sinful Sundae 巧克力糖浆香草圣代
Vanilla ice cream rolled in crushed cinnamon, covered in chocolate sauce and topped with whipped cream
香草冰淇淋裹上肉桂粉, 松仁巧克力酱和巧克力酱..... ¥66

Cheesecake Olivia 奶酪蛋糕
New York style with a choice of raspberry sauce, chocolate sauce or caramel sauce
纽约风格奶酪蛋糕配草莓酱, 巧克力酱或焦糖酱..... ¥66

Cinnamon Oblivion 肉桂味苹果配香草冰淇淋
Vanilla ice cream covered in cinnamon apples and pecans topped with caramel sauce
香草冰淇淋配肉桂苹果和松仁, 肉桂上焦糖酱..... ¥66

NO RULES. JUST RIGHT.

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OUTBACK STEAKHOUSE

美国澳洲牛排连锁店

OUTBACK STEAKHOUSE

Appetizers 开胃菜

Bloomin' Onion 炸洋葱花球 An Outback Aboriginal from Russell's Marina Bay 澳洲原住民的烧烤美味炸洋葱，炸洋葱花球配特制酱汁，口味独特，必点菜。..... ¥58	
Aussie Cheese Fries 香辣粉脆薯条 Aussie chips topped with Monterey Jack and Cheddar cheeses and bacon, served with spicy Ranch dressing 澳洲薯条薯条上“夹”奶酪，淋上酱汁，粉脆可口(只少点)..... ¥58	
Coconut Shrimp 椰香凤尾虾 Six colossal shrimp dipped in beer batter, rolled in coconut, deep fried to a golden brown and served with mango-lime sauce 六只特大虾裹上金黄色椰粉和面包糠，配上特别的椰子酱..... ¥88	
Chicken Wings 香辣鸡翅 Known as Buffalo chicken wings in the States, Mild,Medium or Hot 澳洲炸鸡翅，把炸鸡翅裹上特别的酱汁(麻辣/中辣/热辣，三款可选)..... ¥56	
Grilled Shrimp On The Barbie 烧烤明虾 Seasoned and served with Outback's own Remoulade sauce 鲜美的大虾配以特别的酱汁，及澳洲薯条粉脆薯条..... ¥88	
Calaman 鱿鱼圈 Hand-cut calamari battered and fried.Served with homemade tomato sauce 油炸鱿鱼圈(只少点)..... ¥38	
Popcorn Shrimp 爆米花虾 Deep-fried in a seasoned batter.Served with a mayonnaise chili sauce for dipping 炸虾(只少点)..... ¥48	
Bushman Shrooms 鲜炸蘑菇 Fried Mushrooms with Spicy Ranch Dressing 鲜炸白蘑菇配特制酱汁..... ¥28	

Beef · Lamb 牛肉 · 羊肉

All Beef & Lamb items are served with your choice of soup or a salad 以下任何一款牛肉或羊肉餐均会附上汤或沙拉选择	
Beef Skewers 牛肉串 Two seasoned Beef skewers served with a bed of rice and fresh vegetable medley 6串(约170克)牛肉串配米饭和时蔬..... ¥68	
Sizzling Sliced Sirloin 扒烤西冷牛排切片 Sizzling steak seasoned and seared, sliced and served over grilled onions with a sizzling vegetable medley 西冷牛排切片配洋葱和时蔬..... ¥88	
Aussie Sirloin Roast 澳洲香柱烤牛排 The version of the popular American dish, pot roast 澳洲香柱烤牛排(只少点)..... ¥88	
The Outback Special 澳洲香柱烤牛排 A 8-ounce (230g) sirloin (230g) tenderloin 扒烤(只少点)..... ¥118/138	

Striploin Steak 纽约牛排 An 12-ounce (340g) New York Strip 12盎司(340克)纽约牛排(只少点)..... ¥188	
Rib-Eye Steak 肋眼牛排 A 12-ounce (340g) rib-eye steak 12盎司(340克)肋眼牛排(只少点)..... ¥158	
Prime Minister's Prime Rib 烧烤上等肋眼牛排 A tenderizing 6-ounce cut prime rib, 12-ounce cut also available 文火烤肋眼，鲜嫩多汁美味，适合两人食用，份量..... ¥128 12-ounce (340g) cut(只少点)..... ¥158	
Porterhouse T骨牛排 An 25-ounce (710g) porterhouse---it's huge! 25盎司(710克)T骨牛排..... ¥258	
Filet Steak 里力牛排 An 8-ounce (230g) tenderloin 8盎司(230克)里力牛排..... ¥198	
Lamb Skewers 羊肉串 Tender Australian Lamb grilled & seasoned on a skewer, please choose two favorite side items 鲜嫩羊肉串(只少点)..... ¥58	
Outback Rack 澳洲香柱烤羊排 An 16-ounce (450g) rack of lamb served with a Cabernet sauce 16盎司(450克)澳洲香柱烤羊排，配上特别的酱汁..... ¥228	
Long Reach Lamb Chops 例份羊排 Four delicious New Zealand Lamb chops, served with garlic mashed potato and cabernet sauce 四块澳洲新西兰羊排配特制土豆泥和特制酱汁..... ¥128	

Side Items 精选配菜

Corn Salad 玉米沙拉 ¥18	
Coleslaw 凉拌卷心菜 ¥15	
Grilled Onions 扒洋葱 ¥15	
Sweet Potato 美式烤红薯 ¥28	
Jacket Potato 美式烤马铃薯 ¥15	
Fresh Veggies 新鲜蔬菜 ¥25	
Fried/Steam Rice (炒)米饭 ¥15	
Garlic Mashed Potatoes 蒜香土豆泥 ¥15	

Chicken · Seafood · Pork 鸡肉 · 海鲜 · 猪肉

John a Runo Ch. Caneer salad for ¥18/28 只配任何一款沙拉或时蔬(只少点)	
Alice Springs Chicken 爱丽丝烤鸡肉 Grilled chicken breast and bacon smothered in mushroom United Monterey Jack and Cheddar cheese, with honey Mustard sauce, served with Aussie chips 爱丽丝烤鸡肉(只少点)..... ¥98	

Canberra Seared Chicken 堪培拉香酥鸡 12-ounce (340g), With crusted chicken served with garlic mashed 土豆泥和时蔬(只少点)..... ¥65	
Chicken On The Barbie 烧烤鸡胸肉 Seasoned and grilled chicken breast served with BBQ sauce and fresh veggies 烧烤鸡胸肉配以烧烤酱和新鲜蔬菜..... ¥65	
Kookaburra Fired Chicken 香酥炸鸡胸肉 A large chicken breast batter'd and fried served with garlic mashed potato and vegetable 大只炸鸡胸肉配特制酱汁和时蔬(只少点)..... ¥48	
Ribs & Chicken Platter 澳洲鸡胸肉和澳洲牛排组合 Seasoned portion of ribs and chicken breast on the Barbie with Aussie chips and cinnamon apples 烧烤鸡胸肉与澳洲牛排(只少点)..... ¥98	
Ribs On The Barbie 烧烤澳洲乳猪全排 Baby back ribs, smoked and grilled, with Aussie chips and cinnamon apples 澳洲乳猪全排(只少点)..... ¥98	
Jackaroo Chops 烧烤猪上排 Two 8-ounce (230g) tender cut pork chops served with cinnamon apples and a choice of potato 澳洲猪上排(只少点)..... ¥98	
Botany Bay Fish O'the Day 当日海鲜 Fresh catch, lightly seasoned and grilled, with fresh veggies 新鲜海鲜，轻调味并烧烤，配以新鲜蔬菜..... ¥138	

Pasta 意大利面

John a Runo Ch. Caneer salad for ¥18/28 只配任何一款沙拉或时蔬(只少点)	
Seafood Pasta 海鲜意大利面 Chicken, calamari, scallops and scallops tossed with our homemade tomato sauce 意大利面配海鲜(只少点)..... ¥118	
Brisbane Shrimp Sauté 香酥澳洲明虾意大利面 Seasoned and sautéed with mushrooms, over fettuccine in a light herb butter sauce 意大利面配澳洲明虾(只少点)..... ¥118	
Waihalia Pasta 什锦意大利面 Pasta tossed with fresh seared veal in an Alfredo sauce, topped with Parmesan 意大利面配新鲜牛排(只少点)..... ¥88	
Queensland Chicken 'N' Shrimp 烤土兰明虾鸡肉意大利面 Seasoned and grilled, over fettuccine Alfredo, topped with a light lemon sauce 意大利面配土兰明虾(只少点)..... ¥98	

吃海鲜到顺峰 心想事成
Taste the delicacy and freshness in Shunfeng, your desire will be fulfilled.

美食莫过粤菜
粤菜莫过海鲜
北京粤菜海鲜
莫过顺峰渔村



顺峰渔村

SHUNFENG FISH VILLAGE



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BEIJING SHUNFENG FOOD AND ENTERTAINMENT CO.,LTD.

手 丰 有 余

顺 峰 渔 村
SHUNFENG FISH VILLAGE

日 日 順 峰



宽敞明亮的大厅
The elegant dining hall



豪华典雅的包厢
Deluxe Banquet Room



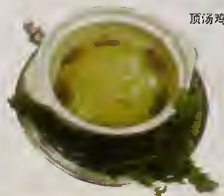
清蒸鲈鱼



煎焗鳊鱼



椒盐脆皮鱼



顶汤鸡煲翅

顺峰渔村位于北京最繁华的王府井商业街，面积一千多平方米，别致的装修透出南国渔乡的风情。地道的粤厨烹调出纯正的粤菜，名贵的海鲜，风味的美食，大食的小炒令您一饱口福。大众宵夜至凌晨三点。

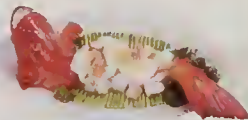
顺峰渔村是一个真正的美味食府。



劲菜脆皮鸡

Shunfeng Fish Village is located in Wangfujing District, the busiest commercial and shopping area in Beijing with an area of 1,000 square meters in an unique decoration of southern fish village style. Shunfeng offers you typical Cantonese food by their native chef in various choice of dishes. The night snack will be served till 3am everyday.

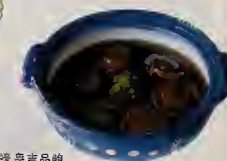
Shunfeng Fish Village is the palace of gourmet.



东星龙吐珠



椒盐海蛇



强皇吉岛鲍





乳果奶昔 Yogurt Shake

营养丰富，健美养颜，低脂肪，低热量，低胆固醇的乳果雪糕配以低脂鲜奶，是爱美女士的日常必喝饮品。

Full of nutrients, the shake makes people slimmer and is a beauty enhancer. This low fat, low-calorie and low-cholesterol Frozen Yogurt is combined with low-fat milk, which is a recommended daily necessity for women who are beauty conscious.

點綴品 Toppings

草莓派、巧克力派、曲奇饼、新鲜水果、糖果碎等，款式繁多，隨意任意挑選，是配合乳果雪糕的最佳伴侶。

A range of toppings is available for those who relish delicious desserts. Strawberry Fudge, Colored Sprinkles, Oreo® Cookies, Fresh Fruits and Sweet dices are just some of the choices.



乳果雪糕蛋糕 Yog-A-Cake

生日派對、婚嫁紀念，特別慶祝活動，以低脂肪、低熱量、低胆固醇的乳果雪糕蛋糕迎賓，充滿心意美意。

Birthday parties, wedding anniversaries, special ceremonies or any other occasions are the perfect times to celebrate with a low-fat, low-calorie and low-cholesterol Yog-A-Cake.



冰王棒 Yog-A-Bar®

外层软酪朱古力涂层，内层香甜香醇乳果雪糕，可口略美，各有层次，甘香及杏仁3款口味选择。

The outer layer is crunchy chocolate while the inner layer is yummy Vanilla Frozen Yogurt. There are 3 choices: Pure Vanilla, Vanilla and Toasted Almonds, and Vanilla Crunch.

迷你杯 Mini-Cup

迷你杯因迷你好易食，有香蕉牛奶、白身乳果、碎巧克力、薄荷巧克力、夏日草莓、香草杏仁粒、绿茶和芝麻口味。

The Mini Cup size is small enough to eat at any time in any place. There are many flavors available: Banana Pudding, Cookies'n Yogurt, Dutch Chocolate, Mini Chocolate, Summerino Strawberry, Vanilla, Green Tea and Sesame.

雪果棒 Sorbet Yog-A-Bar®

雪果棒脂肪仅1%，热量只有80，全糖低脂，美味美一族的必然选择，各有草莓、蓝莓及青柠3款口味以供挑选。

Sorbet Yog-A-Bar® has only 1% fat and only 80 calories per serving, the lowest calorie level of any yogurt product. This is a must-have for people who want to keep fit. There are 3 fruit, refreshing flavors in orange, raspberry and lime.

家庭杯 Pint Cup

品质特优量足够全家人一起品尝，共同享受吃了不怕胖的乐趣。

A whole family can enjoy the Pint Cup because of its large size and also low fat, low-calorie and low-cholesterol ingredients.

“天使冰王”乳果雪糕與一般冰淇淋的成份含量比較 Vital Statistics: Nutrition Information for "TCBY" Frozen Yogurt and general ice-cream

	“天使冰王”乳果雪糕 (100g)	一般冰淇淋 (100g)
活性乳酸菌 Active Lactic Acid	有 (Yes)	没有 (No)
热量 Calories	124	244
脂肪 Fat	3.8 (g)	17.8 (g)
胆固醇 Cholesterol	15 毫 (mg)	111 毫 (mg)

“天使冰王”乳果雪糕特點：含豐富活性乳酸菌，低脂肪，低熱量，低胆固醇。
“TCBY” Frozen Yogurt is rich in active lactic acid, and also contains low-fat, low-calorie and low-cholesterol ingredients.

“TCBY”

乳果雪糕產品簡介 Frozen Yogurt Product Profile



东方广场尚展西門AA01 TEL: 35186169
朝阳建外大街1号国贸商城S6122A TEL: 65057619
朝阳区工体北路甲2号盈利中心太平洋百货地下一层

美味無盡·享受無憂
ALL THE PLEASURE. NONE OF THE GUILT.

“TCBY”

“天使冰王”

軟式乳果雪糕 Soft Serve Frozen Yogurt

最多人選擇。最多人接受品嘗的乳果雪糕杯，擁有30多款口味，有大杯、普通杯、小杯3種份量選擇，絕佳人見人愛。

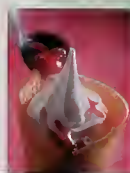
This type of Frozen Yogurt is sought and savored by many people because it has 30 flavors in 3 sizes of small, regular and large. It is easy to understand why many people enjoy it.



硬式乳果雪糕 Scoop Frozen Yogurt

硬式乳果雪糕，清香純滑，有單球、雙球及三球3種選擇，加上低脂肪、低熱量、低膽固醇的配方，部份的乳果雪糕更混合了美味的配料，如巧克力乳果雪糕加上巧克力碎，草莓乳果雪糕內加草莓片等，令您回味無窮。

Scoop Frozen Yogurt is delicate and smells good. In addition, with its low-fat, low-calorie and low-cholesterol content, it comes in 3 sizes of your choice: single scoop, double scoops and triple scoops. Frozen Yogurt can be mixed with favorite toppings such as chocolate chips and strawberry flakes.



華夫筒 Waffle Cone

華夫筒裝卜卜，乳果雪糕狀又滑，新鮮即製，軟硬結合，實在最无可抗拒的誘惑。

The Crunchy Waffle Cone is combined with soft, smooth Frozen Yogurt in a fresh made Cone.



華夫筒新地 Waffle Cone Sundae

華夫筒上加上由您親自挑選的凍甜品，再配以鮮奶油，成為您一新口味之誘惑。

A Waffle Cone is mixed with a topping of your choice and decorated with fresh cream. It is an appetizing dessert.



芭菲杯 Parfait

乳果雪糕層以任有一款由您挑選的凍甜品，兼色香味美于一身，好吃又好看。

Frozen Yogurt is combined with any one topping of your selection. It is delicious and a top choice for people who appreciate tasty food.



香蕉船 Banana Split

不僅是小朋友的寶貝，亦是小朋友的至愛，只因它是低脂肪、低熱量、低膽固醇的乳果雪糕冰果船。

The Banana Split attracts children and adults alike because of its low-fat, low-calorie and low-cholesterol ingredients.



震撼冰王 Shiver

突出意想不到的驚喜，由震撼冰王發射，將乳果雪糕及凍甜品攪勻製成美味甜品。

An unexpected surprise is the Shiver. It is a delicious dessert mixed and made with Frozen Yogurt and toppings.



天使新地 Sundae

加上鮮奶油及凍甜品的乳果雪糕，別有一番風味，帶給您与众不同的口感。

Frozen Yogurt, added with cream and toppings, gives you a very special taste.

乳果曲奇 Yogwich

一口咬下，首先嘗到外面香脆的曲奇，隨后感受中间的乳果雪糕夾心，兩種感覺，兩種滋味，美味無窮。

In the first bite, you will taste crunchy cookies followed by yummy swirls of mouth-watering Frozen Yogurt. The Yogwich® has two distinctive tastes, making it the ultimate choice.



天使特飲 Fruit Blender

新鮮果汁與乳果雪糕的混合品，堪稱營養人士的最好選擇。

A combination of fresh fruit juice and Frozen Yogurt makes this the perfect drink for people who want to pay more attention to their health.



乳果咖啡 Cappuccino Chiller

這得高級的咖啡，混入由自己挑選的乳果雪糕，享受世界又怎少得如此飲品。

Top-of-the-line Cappuccino, mixed with Frozen Yogurt of your personal choice, is hard-to-resist.



乳果浮冰 Yogurt Float

汽水加乳果雪糕，透心涼，解渴快，是夏日消暑口好飲品。

Frozen Yogurt Soft Drink - a fresh, cool and thirst-quenching drink.



M E N U



全聚德

BEIJING QUAN JU DE ROAST DUCK

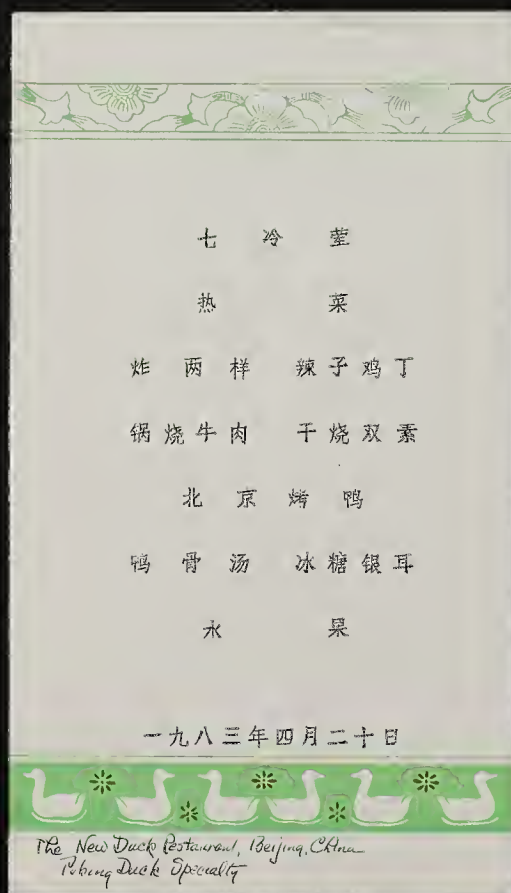




筵席部份菜点

北京烤鸭

梅	花	鸭	舌	炸	鸭	肝	肝
干	烧	四	鲜	火	燎	鸭	心
酥	炸	鸭	脯	糟	溜	鸭	三
北	京	鸭	卷	烩	鸭	四	宝
飞	燕	穿	星	葱	爆	鸭	心
鸭	包	鱼	翅	鸭	翼	煨	熊
鸭	骨	汤		鸭	茸	银	耳
拌	鸭	掌		酱	鸭	膀	
卤	肝			酱	熏	鸭	
盐	水	鸭	肝	麻	辣	膀	丝
香	糟	鸭	片	水	晶	鸭	舌
拔	丝	芋	果	杏	仁	豆	腐
拔	丝	山	药	核	桃	酪	
三	鲜	烧	麦	炸	春	卷	
荷	叶	饼		芝	麻	烧	饼



七 冷 菜

热 菜

炸 两 样 辣 子 鸡 丁

锅 烧 牛 肉 干 烧 双 素

北 京 烤 鸭

鸭 骨 汤 冰 糖 银 耳

永 泉

一九八三年四月二十日

The New Duck Restaurant, Beijing, China
Peking Duck Speciality

中 国 北 京



地址：和平门

电话：33.8031
33.4422





WINDOWS ON THE WORLD
世界之窗



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Reta Bryan, Georgia Tech

Debi Rly

Yang Guang-shih



Chufeng Shen 沈其鋒

CSKiang, 12家

WINDOWS ON THE WORLD BEIJING
CHINA
SUNDAY 7th MAY 1989.

MENU

乳猪海參

SUCKLING PIG COMBINATION

蘇東坡詩

SHREDDED DUCK BROTH WITH CHILI

府地產 44,124,000 呎

SAFETY CHUCK DRILL ACCESSORIES

SAUTÉED CHILI PRAWN ACCOMPANIED WITH BEAN CURD RO
 干燒伊麵

佳果甜有牛柳

SAUTED FILET OF BEEF WITH GARLIC IN PHEONIX NEST

西影吊燈

BARBEQUED CHICKEN MARINATED WITH BEANCURD PASTE

什筆卷

MIXED VEGETABLE ROLL

漢書卷之六

STEAMER FISH

STEAMED FISH 1
1/2 lb. 1/2 lb. 1/2 lb.

生炒羊肉飯

FRIED RICE WITH MINCED BEEF

三炒三

FRIED HANDMADE NOODLE WITH ASSORTED MEAT

椰汁糖翅

DOUBLE BOTTLED FUNGUS IN COCO-LIT CREA

中美美上

CHINESE WHITE SOLID





WINDOWS ON THE WORLD
世界之窗



中国北京市建国门外19号国际大厦28及29楼
28/F. & 29/F., CITIC Building, 19 Jian Guo Men Wai, Beijing, China.

DR. C. S. KIANG

D I N N E R

WINDOWS ON THE WORLD BEIJING

CHINA

SUNDAY 7th MAY 1989.

MENU

乳猪拼盘

SUCKLING PIG COMBINATION

韭之鸡片

SHREDED CHICK BROTH WITH CHIVE

腐竹卷伴川汁虾球

SALTED CHILI PRAWN ACCOMPANIED WITH BEAN CURD ROLL

雀巢蒜茸牛肉

SAUTED FILET OF BEEF WITH GARLIC IN PHOENIX NEST

南乳吊烧鸡

BARBECUED CHICKEN MARINATED WITH BEAN CURD PASTE

什菜卷

MIXED VEGETABLE ROLL

清蒸海上鲜

STEAMED FISH

生炒牛肉饭

FRIED RICE WITH MINCED BEEF

三上炒拉面

FRIED HANDMADE NOODLE WITH ASSORTED MEAT

椰汁炖银耳

DOUBLE BOILED FUNGUS IN COCONUT CREAM

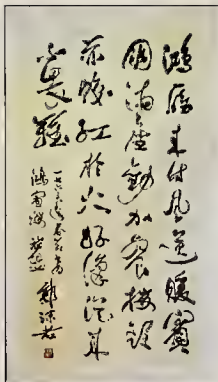
中式美点

CHINESE PETITE FOURS



***Hongbinlou
Restaurant***





Hongbinlou Restaurant was established in 1899 toward the end of the Qing Dynasty in Tianjin. It was moved to Beijing in 1955. With 400 square meters in floor space for the dining rooms it has a seating capacity of 300. It mainly serves moslem dishes, roast duck and instant-boiled mutton slices in Beijing and Tianjin styles and excels in the art of grilling, deep-frying, broiling, stewing and braising. In preparing the dishes, attention is paid to colourful presentation, artistic shapes, delicious and refreshing tastes as well as nutrition.

鸿宾楼饭庄于1899年清朝后期在天津开业，1955年迁至北京。餐厅面积1400平方米，可同时接待三百名顾客就餐。主要经营北京、天津风味的回民炒菜、烤鸭、涮羊肉，以扒、炸、烧、熘、焖为擅长，烹的色泽清淡美观，造型大方，味道清爽，甜香适口，富于营养。

Mushroom Sandwiches

Boil choice mushrooms until done. Remove the stems and clean. Simmer in consommé. Sandwich prawn mash in between mushrooms. Steam for about 5 minutes and then deep-fry in warm oil. Heat a frying pan, melt chicken fat & add scallion & ginger, followed by stock. Put in mushroom sandwiches and simmer for a few minutes. Thicken sauce. Toss & serve. This dish is usually done in two colours, i.e. with prawn and fish mash as separate fillings.



Braised Beef Tendons in Brown Sauce

Boil the tendons until done. Cut into long strips. Boil again in hot water until thoroughly done. Simmer the tendon strips, with mushrooms and bamboo shoots in a soup pot until the sauce gets less. Then, thicken sauce and serve. This dish is richly flavoured and nutritious.

Fried Prawns

Select six pairs of prawns of uniform size. Cut each prawn into halves. Deep-fry after dearing. The upper parts are scarlet, salty and sweet, crispy and savoury, while the lower parts are golden, crispy, tender and appetizing.





Two-way Mutton Skewers
Cut lean mutton into pieces. Season with pepper, gourmet powder, sesame seeds and eggs. Stick the pieces on skewers. Deep-fry or roast. Chicken skewers may be cooked also in the same way.



Simmered Abalone
Take out abalone from the tin. Slice it thin. Arrange and parboil the slices.

Simmer in bouillon. Line on a plate. Pour on sauce. This is of a light taste and highly nutritious.



Sunflower Duck
Boil duck until done. Remove the bones after it cools down. Flatten duck and cut it into triangular pieces. Cut carrots and cucumbers into slices. Arrange them in the shape of sunflower. Cut apples and chicken breast meat into balls, and arrange them with champignons and cherries and around the duck pieces.



Fish Cooked in Three Ways
Cut the head and tail of fish, boil with salt water attached. Cleave the middle section into meat side and bone side. Braise meat side in brown sauce. Quick-boil the bone side several times to be eaten with dipping sauce. Make soup with the head and tail. Thus a fish is cooked in three ways, a highly delicious dish with distinctive features of its own.



Chicken Mash with Silver Fungus
Mix chicken mash with egg-white batter. Add in silver fungus. Boil with water until done. Pour on creamy sauce. This dish is white coloured, light flavoured, tasty and nutritious.

Gansu Chicken
Remove the entrails. Clean and cut chicken into pieces. Fry in oil. Add scallion, ginger and cooking wine. Add stock. Stew until tender. Thicken the sauce. Add chilli oil and green pepper. The chicken has a rich flavour, and is ever-appetizing.



菜单 MENU メニュー

- | | | |
|--|--|---|
| (1) 余燕菜 (清汤燕菜)
consommé of swallow nest
つばめの巣のスープ | (21) 三丝鱼翅
shark's fin with mixed meat
フカのヒレとせん切り三種のトロ煮 | (41) 香酥鸭子
fried crisp duck
アヒルの香り揚げ |
| (2) 象银耳
consomme of white fungus
白キクラゲのスープ | (22) 京大虾
quick-fried prawns
車エビの油炒め | (42) 红扒鸭子
braised duck with brown sauce
アヒルのしょうゆ煮し煮 |
| (3) 冰糖银耳
white fungus in rock candy
白キクラゲと氷砂糖のトロ煮 | (23) 炸大虾
fried prawns
車エビの揚げ物 | (43) 炸鸭肝
fried duck livers
アヒルのレバーのフライ |
| (4) 鸡茸银耳
white fungus with minced chicken
鶏のヒキ肉と白キクラゲの煮物 | (24) 西吃大虾
prawns in two methods of cooking
車エビの二色盛り | (44) 清蒸鸭肝
steamed duck livers
アヒルのレバーのスープ煮し |
| (5) 红烧鱼翅
braised shark's fin in brown sauce
フカのヒレの煮煮 | (25) 宫保大虾
shrimp prawns with hot pepper
車エビの唐辛し入り油炒め | (45) 拌鸭掌
duck's web
北京鴨水かきのあえもの |
| (6) 鸡茸鱼翅
shark's fin with minced chicken
鶏のヒキ肉とフカのヒレの煮込み | (26) 炸鲜串
fried prawns shashiki
エビの串ざしフライ | (46) 溜花鱼片
fried fish slices in sauce
魚の身のトロミ煮 |
| (7) 鸡茸海参
sea cucumber with minced chicken
鶏のヒキ肉とナマコの煮物 | (27) 炆虾仁
stewed shrimp meat
エビの煮込み | (47) 白灼鲤鱼
boiled fried carp slices
コイの氷たき |
| (8) 金羊鱼翅
shark's fin with mutton
羊肉とフカのヒレのお料理 | (28) 清炒虾仁
stir-fried shrimp meat
エビの炒め物 | (48) 红烧鲤鱼
deep-fried carp in sweet and sour sauce
コイの煮し煮 |
| (9) 红烧海参
stewed sea cucumber
ナマコのしょうゆ煮込み | (29) 溜蒸虾仁
quick-fried shrimp meat in tomato sauce
エビ油炒めのトマトあん | (49) 糖醋鲤鱼
sweet and sour carp
コイのフライに甘酢かけ |
| (10) 葱烧海参
stewed sea cucumber with scallions
ナマコとネギの炒め煮 | (30) 炒挂霜鸡
stir-fried chicken Gansu style
甘濃風の酒油炒め | (50) 红烧桂鱼
braised mandarin fish in sauce
桂魚のしょうゆ煮し煮 |
| (11) 烧干贝
stewed scallop meat
貝柱の炒め煮 | (31) 香酥鸡
fried crisp chicken
鶏の香り揚げ | (51) 干烧桂鱼
fried mandarin fish with sauce
桂魚の煮揚げ |
| (12) 清蒸干贝
steamed scallop meat
貝柱のスープ煮し | (32) 辣子鸡丁
chili chicken
鶏の粒切りと唐辛しの炒め物 | (52) 糖醋鲤鱼
fried mandarin fish in sweet and sour sauce
桂魚のフライに甘酢かけ |
| (13) 桂花干贝
scallop with osmanthus flowers
桂花入り貝柱の煮物 | (33) 宫保鸡丁
stir-fried chicken cubes with hot pepper
鶏の粒切りの油炒め (唐辛し入り) | (53) 清蒸鲱鱼
steamed hilsa herring
鯊魚のスープ煮し |
| (14) 绣球干贝
steamed scallop meat balls
くす玉貝柱 | (34) 炒芙蓉鸡片
stir-fried chicken with egg white
鶏のすり身の卵白仕立て | (54) 溜鱼片
fried fish slices in sauce
切り身魚のトロミ煮 |
| (15) 扒鲍鱼
braised abalone
アブリの煮込み | (35) 炒鸡丝
stir-fried chicken shreds
鶏のせん切り炒め | (55) 白烹鱼丁
fried fish cubes in cream
魚の身のクリーム煮 |
| (16) 原盅鲍鱼
steamed abalone
アブリ料理 | (36) 砂锅鸡
braised chicken in casserole
鶏の形をした甘酢煮 | (56) 松鼠黄鱼
sour sweet yellow croaker in squirrel shape
リスの形をした甘酢煮 |
| (17) 龙溪鲍鱼
abalone with asparagus
アブリとアスパラガスの煮物 | (37) 炸鸡肉串
fried chicken shashiki
鶏肉の串フライ | (57) 独鱼腐
braised mandarin fish
魚のすり身の汁かけ煮し |
| (18) 扒龙须菜
braised asparagus
アスパラガスのクリーム煮 | (38) 干贝鸡
chicken with scallop
貝柱と鶏のお料理 | (58) 白扒鱼肚
braised fish-maw in cream
魚のすり身のクリーム煮 |
| (19) 原盅龙须菜
steamed asparagus
アスパラガス料理 | (39) 北京烤鸭
roasting roast duck
あぶり焼き北京ダック | (59) 红烧鱼肚
braised fish-maw with sauce
魚のすり身のしょうゆ煮し煮 |
| (20) 砂锅鱼翅
shark's fin in casserole
フカのヒレの土鍋煮 | (40) 白煮鸭子
duck with mushroom
キノコとアヒルのお料理 | |

- (60) 剋羊肉
braised mutton
羊肉のしゃぶしゃぶ
- (61) 炸羊肉串
fried lamb skewers
羊肉の串フライ
- (62) 葱爆羊肉
fried mutton with scallions
羊肉とネギの強火炒め
- (63) 清羔羊肉
steamed mutton
羊肉のスープ蒸し
- (64) 盐爆散丹
quick fried salted tripe
胃袋の強火しお炒め
- (65) 红炖蹄筋
cooked lamb tendon in brown sauce
羊のヒツメ蹄肉のトロ煮
- (66) 砂锅羊头
braised lamb head in casserole
羊の頭の土鍋煮
- (67) 扒羊蹄
braised lamb's hoofs
羊のヒツメの煮物
- (68) 独肚片
braised tripe slices
羊の胃袋のしょうゆ煮物
- (69) 油爆肚仁
fried tripe
胃袋の強火油炒め
- (70) 火枪牛肉
quick-fried sliced beef with tomato
薄切り牛肉とトマトの強火炒め
- (71) 炒牛肉丝
stir-fried shredded beef
牛肉せん切りの強火炒め

- (72) 香酥牛肉
fried strip beef
牛肉の香り揚げ
- (73) 烧牛尾
braised ox-tail
牛の尾の蒸し煮
- (74) 扒三白
braised sliced meat with vegetable
三種のクリーム煮
- (75) 红烧羊肉
stewed mutton with brown sauce
羊肉のしょうゆ蒸し煮
- (76) 清炖羊肉
braised mutton in clear soup
羊肉のスープ蒸し煮
- (77) 烧羊肉
roast mutton
羊肉のあぶり焼き
- (78) 炸食腰肉
fried pigeon eggs with minced meat
ハトの玉子のフライとヒキ肉のお料理
- (79) 琥珀鸡盅
pigeon eggs with mushrooms in amber style
ハトの玉子とキノコのお料理
- (80) 干烧冬笋
fried bamboo shoots in sauce
タケノコの揚げ物
- (81) 烧二冬
mushrooms and bamboo shoots
キノコとタケノコの炒め物
- (82) 炸三鲜菜卷
vegetable rolls with shredded chicken and prawn filling
細切り鶏肉とエビの野菜巻き揚げ

- (83) 冬菇烧油菜
fried rape with dried mushroom
シイタケと青菜の油炒め
- (84) 奶汁油菜
fried rape in cream sauce
青菜のクリーム煮
- (85) 烧冬菇白菜
braised chinese cabbage with dried mushroom
シイタケと白菜の煮物
- (86) 杏仁豆腐
almond jelly
アンズシンドウフ
- (87) 冰糖莲子
crystal sugar with lotus seed
蓮の家と冰糖燗のデザート
- (88) 拔丝苹果
caramel apple
抜絲りんご(りんごのあめかけ)
- (89) 拔丝山药
candied chinese yam
抜絲山芋(山芋のあめかけ)
- (90) 三鲜汤
soup with sea food
海の幸のスープ
- (91) 火枪茄汤
tomato soup with eggs
タマゴ入りトマトスープ
- (92) 茉莉鱼肚汤
jasmine fish maw soup
ジャスミン香りの魚の浮き
袋スープ
- (93) 炆鲫鱼
quick-boiled crucian carp
ふなのスープ



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